



Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone: 812-948-4726

X6660

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name Best Western Plus <u>Hampton Inn</u>	Telephone Number <u>812 945 2771</u>	Date of Inspection (mm/dd/yr) <u>1/24/20</u>	PERMIT # <u>19-31</u>
Establishment Address (number and street, city, state, zip code) <u>411 W. Spring St. New Albany, IN 47150</u>	Purpose: <u>Routine</u>	Follow-up <u>YES</u>	Release Date <u>TODAY</u>
Owner <u>NA Hospitality</u>	2. Follow-up	Summary of Violations: <u>C 3 NC 4 R 3</u>	
Owner's Address	3. Complaint	Menu Type (See back of page) <u>1 X 2 3 4 5</u>	
Person in Charge <u>Anthony Westmoreland</u>	4. Pre-Operational		
Responsible Person's E-mail	5. Temporary		
Certified Food Manager <u>exempt - continental breakfast only</u>	6. HACCP		
	7. Other (list)		

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
130	C		Observed (2) uncovered employee drinks on prep surfaces	Retrain staff
144	C		Observed non-food grade packages being washed and stored for reuse	Retrain staff
191	C		Observed undated cut pineapple and poured juices/smoothies	Retrain staff
107	NC	R	Observed 2019/2020 permit not displayed	See section <u>110</u>
177	NC	R	Observed flat of water bottles stored on kitchen floor	Retrain staff
245	NC	R	Observed rags outside of sanitizer / allowed to dry - use <u>cloth rag + bucket</u> or <u>disposable rag + spray</u>	Retrain staff
<u>110</u>	NC		Observed establishment now called Hampton Inn - ownership, regional management, and food prep all remain the same - since a plan review was just completed for remodel, FCHD will not require a plan review - however, establishment will need to pick up and display new permit FCHD recommends food prep staff complete some form of food safety basic training prior to follow-up inspection	

Received by (name and title printed):

Anthony Westmoreland Food Officer Mgmt

Received by (signature):

cc:

Inspected by (name and title printed):

A.J. Ingram (EHS)

Inspected by (signature):

cc: